

DINNERLY



Haloumi Pasta with Ratatouille Sauce



30 minutes



2 Servings

Want something fresh and tasty for dinner? Brimming with golden pan-fried haloumi, zucchini and capsicum, this pasta dish is just the ticket.

WHAT WE SEND

- 1 zucchini
- 1 capsicum
- mint
- 180g haloumi ⁷
- 250g spaghetti ¹
- 400g can cherry tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 2 tbs tomato paste
- ½ tsp sugar

TOOLS

- medium saucepan
- medium deep frypan or saucepan
- small frypan

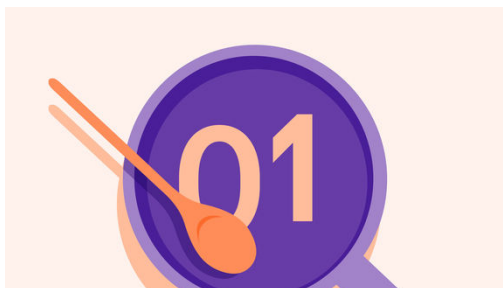
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

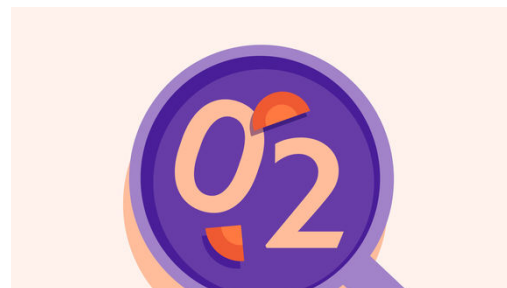
NUTRITION PER SERVING

Energy 825kcal, Fat 38.9g, Carbs 83.0g, Proteins 34.4g



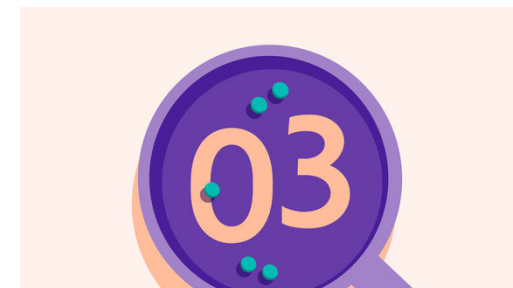
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the spaghetti. Halve the **zucchini** lengthwise and thickly slice. Cut the **capsicum** into 2cm chunks. Crush or finely chop **2 garlic cloves**. Pick the **mint** leaves, discarding the stems. Thickly slice the **haloumi**.



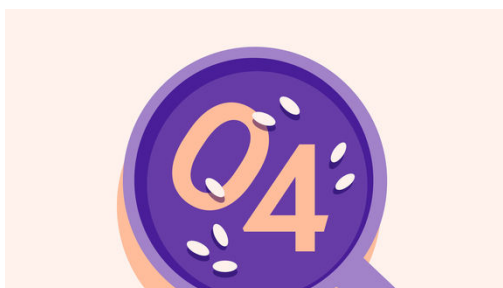
2. Cook spaghetti

Cook **three-quarters of the spaghetti*** in the pan of boiling water for 12 mins or until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the spaghetti.



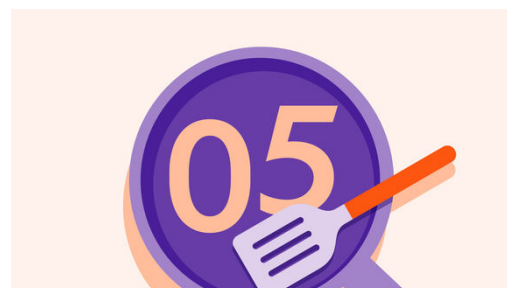
3. Start sauce

Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium-high heat. Cook the **zucchini, capsicum, garlic** and **2 tbs tomato paste**, stirring occasionally, for 5 mins or until the vegetables are just tender.



4. Finish sauce

Add the **tomatoes, reserved cooking water** and **½ tsp sugar** to the capsicum mixture. Bring to the boil, then reduce the heat to medium and cook for 8 mins or until the sauce is slightly thickened. Stir in the **spaghetti**. Taste, then season with **salt and pepper**.



5. Serve up

Meanwhile, heat **2 tsp olive oil** in a small frypan over medium-high heat. Cook the **haloumi** for 1-2 mins each side until golden. Remove from the pan, then cut or tear the slices in half. Divide the **spaghetti** among bowls, top with the **fried haloumi**, scatter with the **mint leaves** and enjoy!



6. Make it yours

For a spicy kick, sprinkle with chilli flakes before serving.